

# Dzika gęś wędrowna

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **49**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **65 liter(s)**
- Trub loss **5 %**
- Size with trub loss **68.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **82.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

## Fermentables

| Type    | Name                 | Amount        | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain   | Viking Pale Ale malt | 12 kg (67.4%) | 80 %  | 5   |
| Grain   | Strzegom Pszeniczny  | 1 kg (5.6%)   | 81 %  | 6   |
| Grain   | Cara Gold            | 1 kg (5.6%)   | 75 %  | 120 |
| Grain   | Strzegom Pilzneński  | 3 kg (16.9%)  | 80 %  | 4   |
| Adjunct | Płatki owsiane       | 0.8 kg (4.5%) | 85 %  | 3   |

## Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Herkules     | 30 g   | 60 min   | 17 %       |
| Boil                | Simcoe       | 50 g   | 60 min   | 13.2 %     |
| Boil                | Chinook      | 25 g   | 50 min   | 13 %       |
| Aroma (end of boil) | Chinook      | 25 g   | 10 min   | 13 %       |
| Dry Hop             | Enigma (AUS) | 50 g   | 7 day(s) | 17.2 %     |
| Dry Hop             | Amarillo     | 100 g  | 7 day(s) | 9.5 %      |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 2000 ml | Fermentum Mobile |

## Extras

| Type | Name     | Amount | Use for | Time  |
|------|----------|--------|---------|-------|
| Herb | Kolendra | 100 g  | Boil    | 5 min |

## Notes

- Fermentacja Cicha- balkon temp. okolo 0 st.C  
*Jan 3, 2018, 10:34 PM*